



# SWOJSKI SMAK

A FRIENDS' PLACE

BISTRO / RESTAURANT



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SWOJSKI SMAK





**FOR GROUPS OF MORE THAN 7 PEOPLE, A 10% SERVICE FEE WILL BE ADDED**

**IF IT IS NECESSARY TO SPLIT THE BILL, PLEASE INFORM US BEFORE PLACING AN ORDER**


## SOUPS

<b>ZUR (SOUR RYE SOUP)</b>	<b>26/34</b>
a classic on homemade leaven with wild mushrooms, smoked meats and egg	
<b>BROTH</b>	<b>19/25</b>
prepared with farm chicken and beef served with homemade noodles	
<b>TOMATO SOUP</b>	<b>22/29</b>
made of fresh tomatoes with homemade pasta	
<b>COLD BEET SOUP</b>	<b>24/32</b>
with cucumber and radishes	

## STARTERS

<b>BEEF STEAK TARTARE</b>	<b>36/49</b>
served with a pickled cucumber, red onion confit, french mustard, assorted marinated vegetables, herbal olive oil, bread	
<b>SPICY KING PRAWNS</b>	<b>45</b>
6 pan fried shrimps with garlic, chili pepper, parsley and rosemary, bread	
<b>A BUCKET OF FRENCH FRIES AND 2 HOMEMADE SAUCES</b>	<b>25</b>
<b>A PLATER OF SMOKED BALTIC FISH</b>	<b>45</b>
cod, catfish, sprats, herring with mustard and basil sauce, bread	

## SALADS






<b>CAESAR WITH GRILLED CHICKEN BREAST</b>	<b>45</b>
romaine lettuce, cherry tomatoes, cucumber, parmesan cheese, homemade caesar dressing	
<b>WITH KING PRAWNS (5 PCS)</b>	<b>49</b>
romaine lettuce, cherry tomatoes, cucumber, melon, olives, vinaigrette dressing	
<b>VEGETARIAN WITH SEASONAL FRUITS</b> 	<b>45</b>
mix salad, oryiginal feta cheese, melon, seasonal fruits, vinaigrette dressing	

## FISH DISHES

<b>FISH &amp; CHIPS</b>	<b>57</b>
breaded crispy cod bits and french fries, salad, homemade garlic sauce	
<b>SALMON FILLET ON YOUNG STEWED CABBAGE</b>	<b>65</b>
french fries, mustard and basil sauce	
<b>TUNA STEAK</b>	<b>69</b>
potatoes, spring salad, green olives and tomatoe sauce	

## POLISH PIEROGI (DUMPLINGS)


### HOMEMADE PIEROGI (5/8 PCS)

<b>MEAT PIEROGI FEAST (9 PCS)</b>	<b>52</b>
3 types of pierogi: with Kashubian beef and wild mushrooms, with pork, with duck and dried cranberries	
<b>VEGETARIAN PIEROGI FEAST (9 PCS)</b> 	<b>49</b>
3 types of pierogi: with potatoes, cottage cheese and golden fried onion, with cabbage and wild mushrooms fried in butter, with chanterelles fried in butter	
<b>WITH KASHUBIAN BEEF AND WILD MUSHROOMS</b>	<b>34/44</b>
<b>WITH POTATOES, COTTAGE CHEESE FROM STRZALKOWO AND GOLDEN FRIED ONION</b> 	<b>30/39</b>
<b>WITH DUCK ON CRANBERRY SAUCE</b>	<b>36/46</b>
<b>WITH CABBAGE AND WILD MUSHROOMS FRIED IN BUTTER</b> 	<b>30/39</b>
<b>WITH CHANTERELLES FRIED IN BUTTER</b> 	<b>36/46</b>
<b>WITH PORK, SMOKED BACON AND WILD GARLIC</b>	<b>33/43</b>
<b>WITH DEER NECK, PRUNES AND MARINATED PEAR</b>	<b>36/46</b>
<b>SWEET WITH COTTAGE CHEESE FROM STRZALKOWO AND VANILLA SAUCE</b> 	<b>30/39</b>

## DISHES FROM CHILDHOOD - GEMS OF BYGONE ERA

<b>MINCED PORK CUTLET</b>	<b>39</b>
served with mushroom sauce, potatoes, fried beets	
<b>KASHUBIAN ROULADE</b>	<b>39</b>
chopped pork wrapped with bacon and pickled cucumber, roasted potatoes, fried beets	
<b>CHICKEN BREAST ON CHANTERELLE SAUCE</b>	<b>43</b>
potatoes, salad	
<b>BAKED PORK NECK</b>	<b>39</b>
wild mushroom sauce, roasted potatoes, young stewed cabbage	
<b>SPAGHETTI BOLOGNESE</b>	<b>39</b>

## KIDS MENU

<b>BREADED CHICKEN BREAST BITS SERVED WITH FRENCH FRIES</b>	<b>28</b>
<b>PIEROGI (4 PCS)</b>	<b>25</b>
at choice: with Kashubian beef, with potatoes cottage cheese and golden fried onion	
<b>SWEET PIEROGI (4 PCS)</b> 	<b>25</b>
with cottage cheese from Strzalkowo and vanilla sauce	
<b>SPAGHETTI BOLOGNESE</b>	<b>28</b>



## MEAT DISHES

### POLISH CUISINE IN A NUTSHELL 79

3 types of meat: beef roulade stuffed with bacon, mushrooms and pickled cucumber; pork tenderloin on chanterelle sauce; confit duck leg on cranberry sauce; fried beets, potato dumplings

### ZRAZY MADE OF KASHUBIAN BEEF 49/62

beef roulades stuffed with bacon, mushrooms and pickled cucumber, potato dumplings and fried beets

### PORK TENDERLOIN ON CHANTERELLE SAUCE 44/55

roasted potatoes, spring salad

### OUR LEGENDARY, HUGE PORK CHOP IN A CRISPY COATING 44/55

Kashubian pork, roasted potatoes, cucumber salad, homemade garlic sauce

### ROYAL CHOP 64

pork tenderloin in a crispy coating, fried in clarified butter, 2 fried eggs, french fries, spring salad

### KASHUBIAN CHOP 59

our legendary pork chop with wild mushroom sauce, roasted potatoes, mozzarella, pepper and pickles

### WOODCUTTER'S CHOP 64

our legendary pork chop with french fries, grilled bacon and camembert cheese with cranberry sauce

### BANDIT PANCAKE 59

potato pancake, Kashubian pork goulash with wild mushroom, cucumber salad, homemade garlic sauce

### BANDIT PANCAKE VEGE 45

potato pancake, vegetable goulash with oyster mushrooms, spring salad, homemade garlic sauce

### POTATOES PANCAKES (4 PCS) WITH GRILLED CHICKEN BREAST 45

spring salad, homemade garlic sauce

### CONFIT DUCK LEG ON CRANBERRY SAUCE 65

potatoe dumpling, fried beets

### DE VOLAILLE 53

breaded, crispy chicken breast roulade stuffed with chopped parsley and butter, french fries, cucumber salad, homemade garlic sauce

### CHICKEN BREAST STUFFED WITH FETA CHEESE AND SUN-DRIED TOMATOES ON PEPPER SAUCE 53

potatoes, spring salad

### BREADED CRISPY CHICKEN BREAST 39/49

with french fries and salad, homemade garlic sauce

### GRILLED MEAT BOARD 59

3 types of grilled meat: chicken breast, pork tenderloins, pork neck, french fries, home-made sauces and salad

### PORK KNUCKLE (MIN. 600g) 64

marinated in beer, roasted potatoes, young stewed cabbage, horseradish and mustard

## POTATO DISHES

### POTATO PANCAKES MADE OF GRATED POTATOES, HOMEMADE (4 PCS)

### BANDIT PANCAKE 59

potato pancake, Kashubian pork goulash with wild mushroom sauce, cucumber salad, homemade garlic sauce

### BANDIT PANCAKE VEGE 45

potato pancake, vegetable goulash with oyster mushrooms, spring salad, homemade garlic sauce

### POTATO PANCAKES (4 PCS)

#### WITH GRILLED CHICKEN BREAST, SALAD, HOMEMADE GARLIC SAUCE 45

#### WITH WILD MUSHROOM SAUCE AND SALAD 35

#### WITH HEAVY, COUNTRY SOUR CREAM AND SALAD 26

## SIDES

### COLD SAUCES 10

homemade garlic sauce / homemade barbecue sauce

### WARM SAUCES 12

chantarelle sauce / wild mushroom sauce

### FRIED BEETS 10

### YOUNG STEWED CABBAGE 10

### SPRING SALAD 10

### CUCUMBER SALAD 10

### SALAD 8

### POTATOE DUMPLINGS 12

### FRENCH FRIES 14

### ROASTED POTATOES 14

### POTATOES 10

## DESSERTS

### VANILLA ICE CREAM WITH RASPBERRY SAUCE 25

### HOMEMADE CAKE 25



# BEVERAGES

## OUR HOME-MADE DRINKS

\*LEMONADE FROM FRESHLY SQUEEZED CITRUS

	0,35l	/	0,5l	/	1l
CRAFT CITRUS LEMONADE*	19	/	26	/	49
RASPBERRY LEMONADE*	19	/	26	/	49
MANGO LEMONIADE*	19	/	26	/	49
OUR HOUSE LEMONADE	15	/	20	/	37
COMPOTE	12	/	15	/	29

## FRUIT JUICES

0,2l

ORANGE	9
APPLE	9
BLACKCURRANT	9

## WATER

SAN PELLEGRINO SPARKLING (0,75 l)	19
ACQUA PANNA STILL (0,75 l)	19
KRYSTALICZNE ŹRÓDŁO (0,3 l) SPARKLING / STILL	9

## BEVERAGES

	0,2l	/	1l
PEPSI	10	/	23
PEPSI MAX	10	/	23
7UP ZERO	10	/	-
SCHWEPPE'S TONIC	10	/	-
MIRINDA	10	/	-
ICE TEA lemon / peach	10	/	-

## COFFEE

ESPRESSO / DOPPIO	10 / 12
ESPRESSO MACCHIATO	12
BLACK COFFEE	12
COFFEE WITH MILK	12
CAPPUCCINO	15
FLAT WHITE	17
LATTE MACCHIATO	18

## TEA

CLASSIC 0,3l	11
black, green, mint, fruity, earl grey	

## NON-ALCOHOLIC DRINKS

VIRGIN MOJITO	25
lemonade, mojito syrup, mint, lime, sparkling water	
APEROL 0%	25
spritz syrup, prosecco 0%, citrus, sparkling water	
HUGO 0%	25
Prosecco 0%, elderberry flowers syrup, lime, sparkling water	
BRAMBLE 0%	25
gin 0%, blackberry syrup, sugar syrup, lime juice	

## "SWOJSKI SMAK" HOME-MADE VODKA

PURE / POTATO / CHERRY / BURN'T SUGAR

40 ml	12
2x 40 ml	21
6x 40 ml	58
0,5 l	110

## TASTING VODKA

6x 30ml

### SWEET TASTING BOARD 39

plum / strawberry / apricot / cherry / hazelnut / raspberry

### DRY TASTING BOARD 39

black currant / burnt sugar / coffee with brandy / mint / orange  
/ seasonal flavour

### POPULAR TASTING BOARD 39

Żytnia / Żubrówka Bison Grass / Wyborowa / Luksusowa / Sobieski  
/ Żołądkowa Gorzka

### NONOBTIOUS BOARD 39

gingerbread / black elderberry / apple / black cherry / fig / seasonal flavour



## DRINKS AND COCTAILS

<b>APEROL SPRITZ</b>	32
Aperol, Prosecco, citrus	
<b>RASPBERRY SPRITZ</b>	32
Prosecco, Archers, raspberry mousse, fresh citrus juice	
<b>PINEAPPLE AND MINT SPRITZ</b>	26
Prosecco, Balis Ananas Minze, pineapple, mint	
<b>HUGO</b>	26
Prosecco, elderberry flowers syrup, mint, lime	
<b>MOJITO</b>	31
white rum, mint, lime	
<b>RASPBERRY MOJITO</b>	31
white rum, mint, lime, raspberry mousse	
<b>MOJITO MANGO</b>	31
white rum, raspberry mousse, mint, lime	
<b>GIN &amp; TONIC</b>	27
gin, Tonic, lime	
<b>GIN BASIL SOUR</b>	31
gin, Balis Basil-Ginger, honey, lime, egg white	
<b>CUBA LIBRE</b>	27
dark rum, lime, Pepsi	
<b>WHISKY SOUR</b>	30
whisky, lemon syrup, sugar syrup, Angostura, egg white	
<b>LYNCHBURG LEMONADE</b>	31
Jack Daniels, Cointreau, 7up, homemade lemonade	
<b>PORNSTAR MARTINI</b>	35
vanilla vodka, Passoa, passion fruit mousse, lime + Prosecco shot	
<b>"SWOJSKI ROGACZ" DRINK</b>	28
mirabelle plum vodka, pear vodka, Pepsi, lime	
<b>BAHAMA MAMA</b>	33
white rum, dark rum, Malibu, orange juice, pineapple juice, Angostura	

## BEER

<b>DRAUGHT BEER (0,3l / 0,5l)</b>	14 / 19
Brewery Amber (Złote Lwy, Przenicznik)	
<b>REGIONAL CRAFT BEER (0,5l)</b>	20
Brewery Amber (Johannes, Koźlak, Grand Imperial Porter, Marango, Czarny Bez)	
Brewery Gościszewo (Rybak, Szeryf, Komtur, Ogród Mistrza Witbier)	
AleBrowar (Bałtycki Dziad: Pils, Weizen, Stout)	
Brewery Kociński (Lager, Pils, DDH Hazy IPA)	
Brewery Trzech Kumpli (Lager, Pils, OATY Stout, Pan IPani, Weizen)	
Brewery Kormoran (Śliwka w Piwie, Wiśnia w Piwie)	
Browar Na Jurze (Jurajska Pomarańcza)	
<b>REGIONAL CRAFT BEER (0,3l)</b>	15
Brewery Czarnkow (Noteckie: Jasne Pełne, Bursztynowe, Ciemne Eire)	
<b>ALCOHOL-FREE BEER (0,5l)</b>	19
Amber IPA Non-alcoholic, Bałtycki Dziad 0%, Jurajska Pomarańcza Non-alcoholic, Trzech Kumpli: Unplugged - Oatmeal Stout, Unplugged - IPA	

## BEVERAGES

### RED WINE



#### SANGIOVESE TAVERNELLO

GLASS 150 ml	18
CARAFE 250 ml	28
CARAFE 500 ml	47
BOTTLE 750 ml	70

MONTEPULCIANO D'ABRUZZO 110

CHIANTI LEONARDO 120

SYRAH PALADIN VENETO 120

AUSTO MERLOT 110

### WHITE WINE



#### CHARDONNAY TAVERNELLO

GLASS 150 ml	18
CARAFE 250 ml	28
CARAFE 500 ml	47
BOTTLE 750 ml	70

LA RUSTICA 100

VERNACCIA DI SAN GIMIGNANO 120

AUSTO CHARDONNAY 110

### POLISH WINE DOM CHARBIELIN



#### SEMI DRY C SOLARIS

#### DRY C SOUVIGNIER GRIS

GLASS 150 ml	29
BOTTLE 750 ml	129

### SPARKLING WINE

ITINERA PROSECCO 750 ml 110

PROSECCO 200 ml 29



# CRAFT BEERS

## **ZŁOTE LWY 5,6%** *Browar Amber*

Pale Lager. A full-bodied beer with a distinct balance of bitterness and malty sweetness.

## **JOHANNES 6,5%** *Browar Amber*

Pale Lager. Rich and full-flavoured, thanks to extended maturation and a high extract content.

## **PSZENICZNIK 5,2%** *Browar Amber*

Wheat Beer. Classic notes of banana and vanilla intertwine with a gentle hop bitterness.

## **KOŹŁAK 6,5%** *Browar Amber*

Bock. Deep, malty and caramel-forward with subtle hop undertones and a striking ruby colour.

## **GRAND IMPERIAL PORTER 8%** *Browar Amber*

Baltic Porter. A bold, dark beer with roasted grain character, layered with chocolate, coffee, caramel and a touch of dried fruit.

## **MARANGO 4,5%** *Browar Amber*

A light lager infused with passion fruit and mango for a refreshing, fruity twist.

## **CZARNY BEZ 5,5%** *Browar Amber*

A summery, fruit-forward lager blended with elderflower syrup for a floral, subtly sweet finish.

## **RYBAK 5,7%** *Browar Gościszewo*

Pale Lager. Unpasteurised and unfiltered – fresh and natural, with notes of grain, yeast and soft malt. Low in bitterness.

## **SZERYF 5,2%** *Browar Gościszewo*

IPA. Well-balanced and slightly ruby in colour, this IPA offers a citrus-forward profile with hints of exotic fruit and a noticeable bitterness.

## **KOMTUR 6,5%** *Browar Gościszewo*

Dark Lager. Subtly sweet, with aromas of roasted coffee, dark chocolate and pumpnickel.

## **OGRÓD MISTRZA 4,6%** *Browar Gościszewo*

Unfiltered Wheat Beer. Amber-hued, with refreshing notes of lemon thyme, coriander, and bitter orange peel.

## **BAŁTYCKI DZIAD - PILS 4,8%** *AleBrowar*

A light-bodied pale beer with a crisp bitterness and a pronounced malt character. Clean and refreshing.

## **BAŁTYCKI DZIAD - WEIZEN 5,3%** *AleBrowar*

Wheat Beer. A classic weizen with intense clove and banana aromas, complemented by hints of fresh bread. Smooth, soft, and low in bitterness.

## **BAŁTYCKI DZIAD - STOUT 4,8%** *AleBrowar*

Dark Beer. Smooth and easy-drinking, with clear notes of coffee, chocolate, praline and caramel.

## **JURAJSKA POMARAŃCZA 4,7%** *AleBrowar*

Wheat Beer. Citrus-forward hops meet raspberry and orange, sweetened with natural honey. Pasteurised and unfiltered.

## **NOTECKIE JASNE PEŁNE 5,6%** *Browar Czarnków*

Filtered Pale Lager. Clean and crisp, with a pleasant hoppy aroma and a touch of malty sweetness.

## **NOTECKIE BURSZTYNOWE 5,6%** *Browar Czarnków*

Amber Beer. A carefully blended mix of light and dark beer. Crafted for real connoisseurs, with a well-balanced, refined flavour.

## **NOTECKIE CIEMNE EIRE 5,6%** *Browar Czarnków*

Dark Beer. Eire offers dominant malty and caramel notes, with hints of coffee, dark fruit, balanced sweetness, and a gentle hoppy finish.

## **KOCIEWSKI LAGER 5%** *Browar Kociewski*

Amber-coloured Lager with a balanced profile of malt and hops. Expect flavours of bread, caramel, dried fruit and toffee, rounded off with a firm bitterness.

## **KOCIEWSKI PILS 5%** *Browar Kociewski*

Straw-coloured Pilsner. The aroma features Polish (Lubelski) and German (Perle and Hallertauer Tradition) hops. Underneath, a soft biscuity malt character comes through.

## **DDH HAZY IPA 4,5%** *Browar Kociewski*

Hazy IPA. Bursting with new-wave American hop aromas and notes of red fruits (cherry, strawberry), mango, passion fruit and tangerine. Subtle citrus in the background. High bitterness balanced by sweet, silky malts and wheat and oat flakes.

## **TRZECH KUMPLI - LAGER 5,5%** *Browar Trzech Kumpli*

A solid craft lager brewed with just four classic ingredients: water, malt, hops and yeast. Bold bitterness and a long maturation for a clean, expressive finish.

## **TRZECH KUMPLI - PILS 4,4%** *Browar Trzech Kumpli*

Straw-coloured and crisp, with bright malt aromas and a short, punchy bitterness. A classic everyday beer.

## **TRZECH KUMPLI - WEIZEN 5%** *Browar Trzech Kumpli*

Wheat Beer. Clove, banana, fresh bread and a hint of citrus on the nose. Smooth, silky and refreshing with low bitterness.

## **TRZECH KUMPLI - PAN IPANI 6%** *Browar Trzech Kumpli*

A modern Polish craft classic. A fusion of wheat beer and IPA, with vibrant citrus, pear and mango notes. Flavourful, moderately bitter and full-bodied.

## **TRZECH KUMPLI - OATY 5,5%** *Browar Trzech Kumpli*

Oatmeal Stout. A classic English-style dark beer with flavours of coffee, nuts, porridge and dark rye bread.

## **ŚLIWKA W PIWIE 4,4%** *Browar Kormoran*

Amber lager enriched with juice from traditional plum varieties and aged to perfection. Smooth and subtly fruity.

## **WIŚNIA W PIWIE 4,7%** *Browar Kormoran*

Light beer brewed with natural cherry juice and a touch of sugar. Long-aged for a bright, refreshing finish



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